

CLAIMS

What I claim is:

1. A condiment tap comprising:
a nozzle having a nozzle inlet and a nozzle outlet, said nozzle defining a nozzle interior passage that extends between said nozzle inlet and said nozzle outlet; and
a tap member comprising a tap member inlet and a tap member outlet, said tap member defining a tap member interior passage, said tap member interior passage extending between said tap member inlet and said tap member outlet, said tap member interior passage being in liquid communication with said nozzle interior passage, and said tap member being configured to penetrate an exterior surface of a condiment packet to thereby allow said condiment tap interior passage to come into liquid communication with an interior portion of said condiment packet.
2. The condiment tap of Claim 1, further comprising a base member that is adapted to prevent the passage of said nozzle into said interior portion of said condiment packet after said tap member penetrates said exterior surface of said condiment packet.
3. The condiment tap of Claim 1, wherein said base member is disposed between said tap member and said nozzle.
4. The condiment tap of Claim 3, wherein said base member is wider than said tap member.
5. The condiment tap of Claim 1, further comprising a base member that is adapted to seal a hole in said condiment packet, said hole being made by said tap member after said tap member penetrates said exterior surface of said condiment packet.
6. The condiment tap of Claim 1, wherein said condiment packet is sealed, and wherein condiment is disposed within said interior portion of said condiment packet.

7. The condiment tap of Claim 1, wherein said condiment tap is configured to facilitate the flow of condiment from said interior portion of said condiment packet, through said condiment tap interior passage, through said nozzle interior passage, and out of said nozzle outlet.

8. The condiment tap of Claim 1, wherein:
said nozzle is configured to form a hole in an exterior surface of a food item; and
said condiment tap is configured to facilitate the flow of condiment from said interior portion of said condiment packet, through said condiment tap interior passage, through said nozzle interior passage, out of said nozzle outlet, through said hole in said exterior surface of said food item, and into an interior portion of said food item.

9. The condiment tap of Claim 8, wherein said outlet end of said nozzle is configured to form said hole in said exterior surface of said food item by piercing said food item.

10. The condiment tap of Claim 9, wherein said outlet end of said nozzle is substantially pointed.

11. The condiment tap of Claim 1, wherein said nozzle is elongate.

12. The condiment tap of Claim 1, wherein said tap member is pointed to allow a user to puncture said condiment packet with said tap member.

13. The condiment tap of Claim 1, wherein said tap member is adapted to form a substantially water-tight seal with said condiment packet when said tap member is in liquid communication with said interior portion of said condiment packet.

14. A condiment tap that is configured for:
puncturing an exterior surface of a condiment packet; and
after puncturing said condiment packet, acting as a conduit for the flow of
condiment out of said condiment packet.

15. The condiment tap of Claim 14, further comprising a base member that is
adapted to prevent the passage of said nozzle into said interior portion of said condiment
packet after said tap member punctures said exterior surface of said condiment packet.

16. The condiment tap of Claim 14, further comprising a base member that is
adapted to seal a hole in said condiment packet, said hole being made by said condiment
tap after said condiment tap penetrates said exterior surface of said condiment packet.

17. The condiment tap of Claim 14, wherein said condiment packet is sealed,
and wherein condiment is disposed within said interior portion of said condiment packet.

18. The condiment tap of Claim 14, wherein said condiment tap is configured
to:

form a hole in an exterior surface of a food item; and
facilitate the flow of condiment from said interior portion of said condiment
packet, through said condiment tap, through said hole in said food item, and into an
interior portion of said food item.

19. The condiment tap of Claim 18, wherein said condiment tap is configured
to form said hole in said exterior surface of said food item by piercing said food item.

20. A condiment dispenser kit comprising:
a housing defining an interior portion; and
a condiment tap comprising: (A) a nozzle having a nozzle inlet and a nozzle outlet, said nozzle defining a nozzle interior passage that extends between said nozzle inlet and said nozzle outlet; and (B) a tap member comprising a tap member inlet and a tap member outlet, said tap member defining a tap member interior passage, said tap member interior passage extending between said tap member inlet and said tap member outlet, said tap member interior passage being in liquid communication with said nozzle interior passage, and said tap member being configured to penetrate an exterior surface of said housing to thereby allow said condiment tap interior passage to come into liquid communication with said interior portion of said housing.

21. The condiment dispenser kit of Claim 20, wherein said condiment tap further comprises a base portion, said base portion being adapted to prevent the passage of said nozzle into said interior portion of said housing after said tap member penetrates said exterior surface of said housing.

22. The condiment dispenser kit of Claim 21, wherein said base portion is wider than said tap member.

23. The condiment dispenser kit of Claim 20, wherein said condiment tap comprises a base portion that is adapted to seal a hole in said housing made by said tap member, said hole being made when said tap member penetrates said exterior surface of said housing.

24. The condiment dispenser kit of Claim 20, wherein said housing is a sealed condiment packet, and wherein condiment is disposed within said interior portion of said housing.

25. The condiment dispenser kit of Claim 20, wherein said condiment tap is configured to facilitate the flow of condiment from said interior portion of said housing, through said condiment tap interior passage, through said nozzle interior passage, and out of said nozzle outlet.

26. The condiment dispenser kit of Claim 1, wherein:
said nozzle is configured to form a hole in an exterior surface of a food item; and
said condiment tap is configured to facilitate the flow of condiment from said interior portion of said housing, through said condiment tap interior passage, through said nozzle interior passage, out of said nozzle outlet, through said hole in said exterior surface of said food item, and into an interior portion of said food item.

27. The condiment dispenser kit of Claim 26, wherein said outlet end of said nozzle is configured to pierce said exterior surface of said food item.

28. The condiment dispenser kit of Claim 27, wherein said outlet end of said nozzle is pointed.

29. The condiment dispenser kit of Claim 20, wherein said nozzle is elongate.

30. The condiment dispenser kit of Claim 20, wherein said tap member is pointed to allow a user to puncture said exterior surface of said housing with said tap member.

31. The condiment dispenser kit of Claim 20, wherein said housing includes a sealed opening that is adapted to open in response to a user pressing said tap member against said sealed opening.

32. The condiment dispenser kit of Claim 20, wherein said sealed opening is configured to form a substantially water-tight seal with said condiment tap when said tap member is in liquid communication with said interior portion of said housing.

33. A method of providing a condiment to a customer, said method comprising the steps of:

providing said customer with a condiment packet; and

providing said customer with a condiment tap that is configured for: (A) puncturing an exterior surface of said condiment packet; and (B) after puncturing said packet, acting as a conduit for the flow of condiment out of an interior portion of said condiment packet.

34. The method of Claim 33, wherein said condiment tap comprises:

a nozzle having a nozzle inlet and a nozzle outlet, said nozzle defining a nozzle interior passage that extends between said nozzle inlet and said nozzle outlet; and

a tap member comprising a tap member inlet and a tap member outlet, said tap member defining a tap member interior passage, said tap member interior passage extending between said tap member inlet and said tap member outlet, said tap member interior passage being in liquid communication with said nozzle interior passage, and said tap member being configured to penetrate an exterior surface of said condiment packet to thereby allow said condiment tap interior passage to come into liquid communication with said interior portion of said condiment packet.

35. The method of Claim 34, wherein said condiment tap further comprises a base portion, said base portion being adapted to prevent the passage of said nozzle into said interior portion of said condiment packet after said tap member penetrates said exterior surface of said condiment packet.

36. The method of Claim 35, wherein said base portion is wider than said tap member.

37. The method of Claim 34, wherein said condiment tap further comprises a base portion that is adapted to seal a hole in said condiment packet, said hole being made by said tap member after said tap member penetrates said exterior surface of said condiment packet.

38. The method of Claim 34, wherein:
said nozzle is configured to pierce an exterior surface of a food item; and
said condiment tap is configured to facilitate the flow of condiment out of said interior portion of said condiment packet.

39. The method of Claim 34, wherein said nozzle is adapted to facilitate the flow of condiment from said interior portion of said condiment packet and into an interior portion of said food item until said food item is at least 20% filled by condiment from said condiment packet.

40. The method of Claim 39, wherein said nozzle is adapted to pierce an exterior surface of said food item and to thereby facilitate the flow of condiment from said interior portion of said condiment packet.

41. The method of Claim 34, wherein said nozzle is adapted to facilitate the flow of condiment from said interior portion of said condiment packet and into an interior portion of said food item until said food item is at least 35% filled by condiment from said condiment packet.

42. The method of Claim 34, wherein said nozzle is adapted to facilitate the flow of condiment from said interior portion of said condiment packet and into an interior portion of said food item until said food item is at least 70% filled by condiment from said condiment packet.